MAIN DISHES

Baked Heavenly Mushrooms

1 pound mushrooms
5 tbsp. Sherry wine
4 tbsp. melted butter
4 tbsp. flour
2 cups light cream, heated
2 tsp. salt
1/2 tsp. sugar
1 tsp. marjoram
Paprika
Toast points for 6

Wash mushrooms under running water, drain well and dry then thoroughly with paper towels. Slice mushrooms very thin into a 2-quart baking casserole; add the Sherry and toss well. To make sauce: blend flour into butter making a smooth paste; add hot cream and cook until thickened add salt, sugar and marjoram. Pour cream sauce over mushrooms, sprinkle top lightly with paprika. Bake in hot oven 400 degrees for 15 to 20 minutes. Serve on toast points. 6 servings.

Mignonette of Beef

1/2 tsp. Tabasco
1/2 cup salad oil
1/4 cup lemon or lime juice
1/2 cup red wine
1 tsp. dry mustard
1/4 tsp. thyme
1 bay leaf
1/2 tsp. salt
1 medium onion, sliced
2 pounds beef sirloin, cut into 1 1/2 inch cubes
1 lb. medium mushrooms
12 small whole onions, peeled.
2 medium green peppers

Blend Tabasco, salad oil, lemon or lime juice and red wine in shallow bowl. Add dry mustard, thyme, bay leaf, salt and onion. Add meat cubes. Let stand 5 hrs. or over night. Alternate meat and vegetables on skewers. Place in pre-heated broiler or on grill about 4 inches from heat. Broil 20 minutes, turning occasionally and brushing with sauce. 6 servings.

Jumbo Mushrooms A La Boeuf

20 to 24 large fresh mushrooms
1 lb. ground round steak
1 egg
3 tbsp. cold water
1/2 tsp. lemon juice
1 tsp. A-1 sauce
1 medium onion, grated
1 tsp. salt
1/4 tsp. pepper

Pre-heat oven to 350 degrees. Wash and drain mushrooms. Remove stems and reserve for mushroom sauce. Sprinkle mushroom caps with salt and pepper. Mix rest of ingredients. Pile ground beef mixture generously into mushroom caps. Place in shallow baking dish. Bake 20 to 25 min. basting about every 5 minutes with strong soup stock or a bouillon cube dissolved in 1/2 cup water. Serve with mushroom sauce. Sprinkle crisp bacon pieces over top of each mushroom for garnish. 6 to 8 servings.

Mushroom Sauce

1/4 cup butter
2 tsp. grated onion
2 cups coarsely chopped mushroom stems
1/4 cup flour
1/2 tsp. salt
1/4 tsp. pepper
2 cups milk

(Make as you would a white sauce.)

Soup And Pretzel Queen

1 can (10 1/2 oz.) condensed cream of mushroom soup
1/2 cup milk
1 can (7 oz.) tuna, drained and flaked
1 can (8 oz.) peas, drained
1/2 cup crushed pretzels

Blend soup and milk; stir in tuna, peas, and 1/4 cup pretzels. Spoon into a 1-quart casserole; sprinkle top with remaining pretzels. Bake in a moderate oven (375 degrees) about 25 minutes. 3 to 4 servings.

Creamed Eggs and Mushrooms

6 tbsp. butter or margarine
1/4 cup flour
1 quart milk
2 1/2 to 3 tsp. salt
1 tsp. paprike
1/4 tsp. ground pepper
2 tsp. minced onion
1/2 lb. fresh mushrooms or 1 4-oz. can stems and pieces or sliced
12 hard-cooked eggs, quartered

Melt butter or margarine in chafing dish. A saucepan or double boiler may be used instead of chafing dish for the preparation. Add flour and stir until bubbly. Add milk all at once. Cook, stirring constantly, until uniformly thickened. Add seasonings, onion, mushrooms and eggs. If fresh mushrooms are used, slice and saute till lightly browned. Heat thoroughly. If desired add more seasonings. Replace the chafing dish water bed half-filled with water. Keep creamed eggs container over hot water while serving. Serve in cream puff shells, garnish with watercress and accompany with boiled rice. 6 to 8 servings.

Rice and Mushrooms

1 cup brown rice
1/4 cup butter
2 tbsp. grated onion
1 tbsp. chopped parsley
1 tbsp. green pepper
1/2 pound fresh mushrooms, thinly sliced
Salt and pepper to taste
Dash nutmeg
1/2 tsp. poultry seasoning
1/2 cup Burgundy wine

Cook rice according to directions on the package. Melt butter, stir in onion, parsley and green pepper and cook for 3 minutes. Add chopped mushrooms, using both stems and caps, and cook for 5 min. over a very low heat, stirring frequently. Season to taste with salt and pepper and nutmeg. Stir in cooked drained rice. Transfer to baking dish, fold in seasoning (poultry) and wine and heat in 325 degree oven for 30 minutes.

Eggs Oriental

1/3 cup chopped green pepper
1 cup sliced fresh mushrooms
1/4 cup butter or margarine
1 can condensed cream of mushroom soup
1/3 cup tomato ketchup
2 tbsp. milk
1/2 cup grated process American cheese
1/2 tsp. Worcestershire sauce
1/2 tsp. salt
4 hard-cooked eggs sliced.

Saute mushrooms and pepper in butter until tender. Add soup and remaining ingredients except eggs. Heat, stirring until cheese melts; add eggs. Serve over hot chow mein noodles or rice. 4 to 5 servings.

MAIN DISHES

Mushroom Spanish Rice

1/4 cup bacon dripping or butter
1 medium onion, thinly sliced (1/2 cup)
1/2 medium green pepper, diced (1/3 cup)
1 cup sliced fresh mushrooms (about 1/4 lb.) or 6-oz. can crowns or sliced mushrooms and liquid.
1 1/3 cups (4 5/8-oz. box) packaged precooked rice
1 1/4 cups hot water
2 8-oz. cans tomato sauce
1 tsp. salt
Dash of pepper
1/2 tsp. prepared mustard (optional)

Melt fat in saucepan or skillet. Add onion, green pepper, mushrooms and precooked rice. Cook and stir over high heat until lightly browned. Add remaining ingredients. Mix well. Bring quickly to a boil; reduce heat, and simmer, uncovered, for 5 minutes. 4 servings.

SALAD

Marinated Mushroom Salad

1 pound fresh mushrooms, sliced
French dressing
2 tbsp. finely chopped green onion
1 tbsp. finely chopped parsley

Wash and dry mushrooms. Slice both caps and stems and place in a bowl. Cover with other ingredients and marinate overnight. Serve very cold on lettuce with additional green pepper, onion slices or pimiento, if desired.

Stuffed Mushrooms Parmesan - Italian

1 pound fresh mushrooms
4 tbsp. olive oil
1/4 cup onion, chopped
1/2 clove garlic, mashed
1/3 cup fine bread crumbs
3 tbsp. Parmesan cheese
1 tbsp. parsley, chopped
1/2 tsp. salt
Pinch oregano

Wash mushrooms and separate stems and caps. Heat 2 tbsp. olive oil in a skillet, and add onion, garlic and chopped mushroom stems. Cook slowly, until onion is golden. Combine remaining ingredients except caps, and add onion mixture. Pile mixture into mushroom caps, pour 2 tbsp. olive oil in bottom of a casserole. Bake at 400 degrees for 20 minutes.

APPETIZERS

Mushroom and Wine Dip

1 4-oz. can finely chopped mushrooms
1 8-oz. package cream cheese
1 tsp. minced green onion
1 tsp. finely minced parsley
4 drops Tabasco sauce
1 tsp. paprika
1/4 cup sherry wine
2 tbsp. mayonnaise

Cream the cheese and add mushrooms and other ingredients. Blend well.

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Mushrooms With Herbs

1 pound fresh mushrooms
1/2 cup olive oil
1 tbsp. grated onion
1 tbsp. parsley, finely chopped
1 large clove garlic, mashed
A pinch of dry tarragon
A pinch of black pepper
A pinch of thyme
3/4 tsp. salt
A few grains of cayenne
3 tbsp. vinegar
1/3 cup butter
1 cup buttered bread crumbs

Wash mushrooms, separate stems and caps and place in shallow dish. Pour over them all ingredients except butter and bread crumbs. Mix well and let stand for 2 hours, stirring frequently with a wooden spoon. Drain off the oil marinade - leaving the onion, parsley and garlic. Heat butter to the smoking point, add the mushrooms and cook 2 minutes. Lower the heat and continue cooking for 7 to 8 minutes, stirring frequently with a wooden spoon. Transfer the contents to a generously buttered shallow baking dish, spread over the top the buttered bread crumbs, and brown the dish under the flame of the broiler. Serve as a casserole or as individual appetizers.

Broiled Mushrooms

1/2 pound fresh mushrooms
Water and lemon juice
Salt and pepper
2 cloves garlic, mashed
1/4 cup butter

Wash mushrooms and separate stems and caps. Soak for 5 minutes in cold water acidulated with the juice of a lemon. Drain and dry well. Melt butter and add garlic; allow it to simmer slowly for 5 minutes. Dip mushrooms in garlic butter. Transfer to broiler pan, season with salt and pepper and broil slowly until browned. Serve topped with remaining garlic butter.

Mushrooms Parisian - in Chafing Dish

1 dozen large fresh mushrooms
3 tbsp. butter
1 tbsp. chopped green onion
1 tbsp. chopped parsley
1/4 cup Burgundy wine
Salt and cayenne

Wash mushrooms, remove the stems and dry them on a cloth. Heat butter in the top pan of the chafing dish placed directly over the flame. Add chopped onion and parsley. Stir for a few minutes and then add the mushrooms. Let them brown on both sides. Add wine and simmer for 2 minutes, until the wine is heated. Season with salt and cayenne.

Mushrooms Marinated in White Wine

1 pound fresh mushrooms
White dry wine
Olive oil
2 tbsp. finely chopped onion
1 large bay leaf
3 whole cloves
Freshly ground pepper
Dash of tabasco
1 tbsp. finely chopped parsley
Salt
Clove of garlic

Place only the fresh washed mushroom buttons in a bowl. Cover generously with the white wine. Cover and let them stand for 2 hours in the refrigerator. Drain off all the wine. Place the mushrooms in a jar and add all other ingredients. Close the jar and let the mushrooms stand for 3 days in the refrigerator. Serve each mushroom on a toothpick.

Stuffed Marinated Mushrooms

1/2 cup cold cooked chicken
3 tbsp. mayonnaise
2 tbsp. chopped green onions
Salt and pepper

Large marinated mushrooms may be stuffed with a mixture of above ingredients. A few minced marinated mushrooms may also be added, to taste. Blend the mixture almost to a paste and use a teaspoon to stuff the upturned mushroom caps.